## In the Abstract:

Please replace the paragraph beginning at page 18, line 6, with the following replacement paragraph marked-up to show changes made relative to the immediate prior version:

Particles of edible fat are precrystallised at edible fat and are blended with an aqueous ice cream precursor phase in the presence of at least one emulsifier to form a dispersion. The precrystallised particles of edible fat each contain a multiplicity of individual crystals. The resulting dispersion is gasified and frozen so as to form an ice cream. The precrystallisation is preferably performed cryogenically.